HOME AND SOCIETY

INTERESTING NOTES FOR WOMEN.

Thanksgiving Day is now generally recognized in nearly all the States as our harvest feast day, when thanksgiving is rendered for the bounties of nature. It is, therefore, especially appropriate that the table for this day should be distinctively American in its character and bountiful in its supply of the fruits and vegetables of the harvest. On this, New-England's great day., it is pleasant to pay a gastronomic compliment to New-England housewives by serving on our tables the chicken pies, the pumpkin pies, the boiled Indian puddings and moulded cranberries and other delicacion which are justly their pride. Next only to roust tur-key is a chicken pie to be counted as the piece de resistance of the Thanksgiving dinner table; no properly ordered New-England table is without either. The art of making a chicken ple in perfection has almost disappeared in many old families because of the utter essibility of teaching the average green cook to

the dinner shall be served with perfect regularity and and the pudding will not be as moist in that case). without a hitch when the time arrives. All the mar-keting must be done the day before. The mince pies should be about the consistency of pound cake, now an even teaspoonful of cinnamon, one of n salad, one of the best to serve with a poultry. or dinner, is decided upon. The chickens for the chicken pie should be ready the day before. Prepare them as for roasting, without stuffing them. Pull out all the cords which bind the muscles down to the bone; this you can do from the legs with a skewer. This renders the drumstick a tender, delicate piece. Remove all the fat you can reach from the chickens; its presence shows a fine, well-conditioned, usually tender bird, but if it is left in it will give the chickens a strong, greasy flavor. Save it and try it out for shortening. When the chickens are properly prepared, lay them on their breasts in a soup kettle and just cover them with boiling water. Let them slowly simmer in this water till they are tender. If the soup kettle is lined with porcelain they should not be taken up when done, but if not they should be poured with the liquor they are cooked in into a large stone jar. In either case set them in place where they will cool rapidly; and when they are cold set them, covered, in the store-room

or meat cellar till the next day. On Thanksgiving morning skim off the fat that has risen to the top and take out the chickens. The chicken stock, or liquor in which the chickens were boiled, is an excellent foundation for a cream-of-rice or cream-of-barley soup, either of which are excellent with a Thanksgiving dinner. The chickens must now be skinned and cut up into good-sized pieces, and freed from the bones and gristle to make a good pie. Lay the chicken meat aside, seasoning it lightly with salt and pepper, and prepare a nice puff-paste crust. This can also be done the day before, so all that is necessary is to roll it out on Thanksgiving Day. Line the rim of an earthen pudding dish with a thin, shallow border of the paste and roll out a cover at least an inch all around larger than the pudding dish. Now prepare the chickens. Melt three tablespoonfuls of butter in a spider and add a tablespoonful of flour when the butter melts. Stir in slowly a pint of the chicken stock, and continue stirring till the stock boils up and begins to thicken. Add now a cup of cream and when the mixture boils stir in very care fully the yolks of three eggs mixed with a little of the hot gravy. Finally add the chicken. Fill the earthen pudding dish and cut gashes in the cover at suitable places, and put it on very full, so as to allow for the shrinking of the paste. Brush the pic-crust over with the white of an egg and bake the pic in a moderately hot oven. It may be set in dripping-pan holding an inch of boiling water, to prevent the yolks of eggs in the pie from curdling, and also to make the crust brown evenly without burning.

Of course this pie is more ornamental made in a French raised-pie mould, but this is not the usual method of serving a pie of this kind in this country Cranberries that will not mould are a vexation to the housekeeper's spirit. The usual cause for failure is that too much water is added at first or not enough sugar is used. A quart of cranberries requires a scant pint of sugar and about three-quarters of a pint of

boiling water. Wash the cranberries tho oughly and drain them well. Use the dark, fully ripened Cape Cod berries rather than a lighter fruit. After tho oughly draining the cranberries add the water, and let them boil down twenty minutes before adding the sugar; then put in the sugar and let them boil ten minutes longer, being careful they do not burn. If no more water is added and the cranberries are properly drained after washing, they cannot fall to mould, if left to stand in the mould, as they should, at plush and soft, heavy silk to match. This pretty en least twenty-four hours before they are served. A simple, round pint-bowl is a good mould for cranberries. If the table is large several such crimson forms of cranberries may be used on different parts of the table with excellent effect if displayed on suitable plates of crystal or fine porcelain.

It is a rarity to find a pumpkin-ple nowadays properly made and baked as it used to be before people were too much in a hurry to do things as they uld be done. It is difficult to find any semblance between the flavorless or over-spiced pies now pre pared from pumpkin and the delicious old-time pte. begins with preparing the pumpkin, which is usually boiled up quickly in abundance of water in such a manner as to take all flavor from it. There is but one way to cook pumpkin properly. Cut it into long strips, remove the seeds and inside pulp and pare these strips. Put them into a porcelain-lined iron saucepan, if you have one, or any thick saucepan In about two inches' depth of boiling water. A four-quart saucepan filled with sliced pumpkin will require Cover the saucepan less than a quart of water. and the moment the water begins to boil set it bac where its contents will merely simmer, being careful that it is covered all the time and that the water does not boil away fast enough to require that more should be added. After the pumpkin has slowly rooked in this steam for six hours, it will be soft and tender; all the water will be absorbed and it will be an entirely different vegetable from the same thing boiled half an hour or so in abundance of water.

A well-made pumpkin ple is much better than a sh pie, a frequent makeshift for it even in New England. After cooking pumpkin properly it is not necessary to wring it in a cloth, thus extracting all its flavor and leaving a dry pulp behind. It should be simply mashed and strained through the colander. Measure out two cups of this strained pumpkin, add four cups of sweet milk, half a teaspoonful of salt, two teaspoonfuls of ginger, one of mace, an even teaspoonful of cinnamon and a little nutmeg. Beat up five eggs with about three-quarters of a cup beat them into the other ingredients Add, last of all, a cup of cream and taste the custard to see if it is sweet enough. Line rather deep earthen ple plates with plain paste, brushing it over with the white of an egg. Put around each pie a rim of puff paste, if you wish, and fill it with the prepared pump-kin. Bake the pies rather slowly till solid in the centre in an oven well heated at the bottom.

A baked Indian pudding is a dessert in which the old-time New-England housekeeper took special pride. It is doubtful if it ever can be served in perfection without a brick oven. It should be dark, rich in flavor, with a quivering jelly-like substance mixed through it, the result of long, slow baking at a steady heat and successive additions of milk during the baking. Eaten with rich cream-or with maple sugar, if you wish, melted in cream-or with simply sweet butter this padding is a culinary triumph. It is a failure if any makeshift process is resorted to in to shorten the time of its preparation. It should be baked at least six hours, if a steady, slow heat can be maintained in the stove. If possible use the "old process," not the kiln-dried meal usually sold in city The "old-process" meal can be obtained at

mills and is often sold by country grocery stores. To make the pudding, stir into a pint of cold milk seven even tablespoonfuls of Indian meal. Add a Pour another pint of tablespoonful of butter. milk scalding hot over the other ingredients and stir our own men, when they have the leisure to develo it well. Put the pudding into a thick earthen pudding dish, for the old-fashioned yellow ware seems the most appropriate to serve it in. It should be begun early Thanksgiving morning in order to be served at a 3 o'clock dinner, as it should be nearly their dearest animal, the horse, could have gone off done before it is time to prepare the main part of the in England with the same "en train," the same en-

When you are ready to make up a hot fire for roasting the turkey and other cooking, it can be put, covered with a hot plate, in the heat closet of the range, where it will keep at s uniform temperature and continue to work out its If the dinner is to be served at 3 o'clock pudding should be put in the oven as early as 8. in the morning and the oven maintained at a steady heat till 1 o'clock, when the fire can be kindled over to furnish the intense heat required for roasting. Then the pudding may be put in the heating closet.

viding it is properly thickened up, as it should be; if not, wait till it is. At about 10:30 o'clock or a little later another pint of cold milk may be added. Now the pudding should be allowed to rest and bake gradually till it is done, or is ready to be rem to the heating closet below the oven where the hot fire of roasting will continue to cook it all that is necessary if the door be kept shut. Cooks are so inclined to be careless and use this closet only to set dishes in to keep warm-if, indeed, they use it at all-that the caution of closing the door, so seldom closed, is neces-

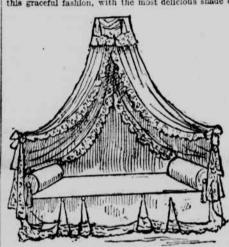
Sary. Do not attempt to mix up high-class French cookery with pioneer dishes by serving this pudding with vanilla ice-cream as recommended by some cook books; the result is a disappointment and as much of a burlesque as it would be to serve codfish balls with Bechamel sauce. All that is really necessary with this pudding is good, sweet butter or rich cream.

A Thanksgiving fruit pudding is an excellent dessert Beat to a cream three-quarters of a cup of butter; add to it a cup of molasses, the strained yolks of four eggs. On a high festival day like this it is desirable to do and two cups of scalded milk, in which two teaspoon much of the work the day before as possible, and to fuls of soda should be dissolved. Add now four caps with such perfect exactness that the courses of of pastry flour (it requires more if bread flour is used now an even teaspoonful of cinnamon, one of nutmeg should have been baked and be kept in a cold place at least a week before. The turkey should be drawn the day before and hung up; the vegetables and materials for dressing the turkey laid aside; the cranberries cooked and left in an earthen mould, and the better and looks better when served if put in a finted better and looks better when served in a put in the looks better when loo mayonaise dressing for celery made ready, if this pyramid mould. Put it in a pot of boiling water or in a steamer over boiling water, and let it cook steadily for six hours. Serve it with any nice wine sauce.

From a charming Parisienne appartement we receive these very suggestive sketches.



A violet-tinted boudoir has the doorway draped in this graceful fashion, with the most delicious shade of



trance gives access to a bedroom, "un veritable ald de jeune fille," all couleur de rose, with bed and



dressing table trimmed with delicate rose-colored Indi:

The number of people in the world without an oblect is astonishing. Getting up lazily in the morning and drifting through the day these people lie down to sleep at night without any satisfaction of good accomplished or difficulty overcome; without, in short, mything done which should be done. They are not always indolent; they occupy their hands and appear to use their minds, but their work is simply done to kill time. The task which they know when they al-low themselves to think seriously that they should do, they forever shrink from till the time comes when it it is too late to act.

How many women neglect to correct their children. allow peccadillos in their characters to become positive blemishes from positive dislike of rousing themselves to the necessity of reprimand! How many keep house in this listless, drifting way, allowing the ervants free access to the storeroom, when they would know, if they stopped to think, that they are being slowly and systematically robbed! geration; the outgo of the basement is larger, in some milles, than the entire amount of food used by the family, and has brought many hard-working men to A housekeeper, who is the mother of children, ruin. should have something special to do every day, som object forever that will "help along" her family, keep the arrangements of her house running in perfection, and forward the family life to higher and better things.

Despite our well-known National modesty, we can ot refrain from drawing attention to the fact that w are beginning to unite in America the brilliancy of the French with the thoroughness and good form of the English! This has been palpably demonstrated in last week's horse show. The quiet sportsmanlike thoroughness of all the arrangements, the irreproachable appointments of everything that appertains to the b oonfuls of Indian meal. Add a longings of the horses, and the good taste and dignity a half-teaspoonful of salt and a of the proceedings, cannot be too highly commended. We do not need to copy to be true Anglo-Saxons, for it, have as much instinct for sport and sportsmanlike appointments as our kin across seas.

Neither can we fail to see that we are less heavy than our English consins. No exhibition of even thuslasm, as this one of ours. This superiority, it must be conceded, was due chiefly to the women of society, who from first to last watched the week's proceedings with eager interest from their boxes, and by their enthusiasm and beauty added not a little to the spirit of the scene. The vast crowds that thronged the gardens seemed equally well satisfied to gaze either on the ring or the boxes, on the fine horses or the

waist in "cut work" over white, with black sleeves



and a large hat fied under the chin with a narrow black velvet.

A charming winter arrangement for your drawingroom, or any room with a sunny exposure, is to have double sashes, and between them in the space left by the window sill to place tin boxes filled with growing plants. Any tin-man can make these boxes, which should be perforated here and there to allow of drain-When the plants require water the boxes can be taken out and placed on a strip of olicloth to drain. If you are building your house you can, by a very little extra expense, make your double sashes-which, by the way, are a great comfort in winter-serve as critable greenhouses by running a fine from your furnace along the side of the window. In this way you can have the lovellest ferns and flowers. The cold frame, however, does very well for hardy flowers, such as pansies, which are the brightest little things o peep into your room imaginable, and anything of the cowslip tribe, which are also hardy; and there are nany others that will thrive well which the florist can tell you of. By taking a little trouble you can have Parma violets, which are the sweetest of all, for on a whole room will be perfectly delicious with their perhave the plants changed in the boxes several times during the season, as they stop blooming after a time.

In New-York it is not so much the custom to have double sashes as it is further north, but they are a very comfortable addition when the thermometer nears zero and the wind is travelling at the rate of a in the following manner: It is a well-known fact that eaves of growing plants motsten and filter warm air that passes through them, so if the inner sash is left open below and at the top the ascending air current purified before it spreads over the upper part of the room. So, in addition to the beauty and sweetness which you receive from these flowers they may also be of veritable sanitary use. On very cold nights the

Never have flowers played so important a role in eminine adornment in Europe as they do this year. Ball dresses are edged with fringes of real, fragrant clossoms, and a Parisian queen of fashion appeared the other night at the opera wearing a corsage made entirely of scarlet geranium

Flower boas are now worn by elegantes for evening dress. They are extremely becoming and easily made at home if desired. A broad and rather stiff satin ribbon and some dozens of fragrant blossoms are all that is needed for their manufacture.

The flowers must be stitched to the ribbon very closely, so as to conceal the foundation, and the thick garland must be finished with a bow of long looped ribbon matching the flowers. These boas are prettier when made of double white violets and mimosa purple heather and tuberoses, or Neapolitan and Russian violets. Lovely ones are also composed entirely of rose onds of two shades, and of a double row of waxy gardenias. Diamond dew drops are often scattered over them.

Last but by no means least in importance to the owners of our suburban homes come the kitchen laundry and cellar and their fittings. Although to old housekeepers a list of what is necessary may superfluous, still young people know so little of the practical necessities of life and feel so utterly ignorant when entering a honsefurnishing shop as to what to buy in the way of kitchen furniture, that this short summary of the essentials may help them.

In the first place have your kitchen floor oiled with linseed oil and then a coat of hard old finish; have i done immediately as soon as the carpenters are out of the room, for this acts as a "filler" and will prevent the plumbers from spoiling the floor when the put in the range and sink. Otherwise the stains will sink through the porous wood and it will be impossible to get them out. Another suggestion is that you have no closets or cupboards in the kitchen-not on single dark hole where cook can stick in a dirty pan o "matter out of place," as Johnson gives us as the definition of dirt. As many shelves as you please, but no cupboards. Your walls should b painted, so that they may frequently be cleaned with a damp cloth. Here is a list of articles necessary for the kitchen of a small family, which may assist you in your first purchase; other things may be added afterward as they occur to you. In woodenware you will want 1 breadboard, 1 chopping bowl, 1 rolling pin, I small spoon, I large spoon, a potato pounder and lemon squeezer. In tin I boiler for ham or fish, and lemon squeezer. In tin 1 boiler for ham or fish, 1 breadpan holding five quarts, 3 milkpans, 1 deep dishpan, 2 enamelled saucepans with covers for fou quarts, 2 enamelled saucepans with covers holding two quarts, 2 half-pint moulds, 1 skimmer with handle 1 dipper, 1 fannel, a quart measure, a pint measure. 1.2 pint measure, a gill measure, 1 flour scoop, breadpans, 2 small deep pans for cake, 4 plepans, 1 coffee pot, 1 colander, 1 large bread grater, 1 small nutmeg grater, 2 wire sieves, large and small, 1 frying basket 1 egg beater, 1 cake turner, 1 cake cutter, and I dozen muffin rings.

In ironware get 1 pair scales, 1 pot for soup with close-fitting cover, 1 tea kettle, 1 large frying-pan, 1 mall frying pan, 2 sheet-iron dripping-pans, 2 spoons with long handles, 2 spoons with moderate handles 1 griddle, 1 gridiron, 1 waffle-iron, 1 large meat fork and 1 can-opener.

In stoneware have 1 crock holding 1 gallon, 1 crock holding two quarts, 1 bowl holding six quarts. 1 how! holding four quarts, 1 holding two quarts, one olding one pint, one nest of four baking dishes different sizes.

Then of course come crockery and cutlery for kitchen use. This list comprises what will be absolutely necessary to have to begin housekeeping with. Cook will doubtless ask you for many more-many of which doubtless will be quite unnecessary, and others again may be essential. However you gradually learn, yourself, what is really needed, for ooks are apt to be like the horseleach's daughter, who cried incessantly, "Give. Give."

Your laundry will have standing tubs, of course, and there should be three-one for washing, one for rinsing, one for bluing. A washboard, a boiler for clothes, a wringer, an froning table, which should be 6 feet by 2 1-2 and covered with a thick, doubled blanket and cotton sheet; a skirt board and bosom board, four flat irons, a polishing iron and iron rest complete the

list of necessary articles to begin with. Finally, your cellar should be dry, well lighted and centilated, with cemented floor. Have separate wooden bins for each kind of wood and coal and a tin box near the furnace for ashes, as it is highly danger ous to put them, as so many do, in a barrel. The wales should be whitewashed and should be freshly

coated once a year. This ends our series of talks about the home you re thinking of buying out of town, where you can have space, sunlight, ample room, and, above all, the sense of proprietorship in the development of the little place-and all this for very little more outlay per nnum, if any, than you are paying for the rent of your flat in town. Surely these are facts worth considering.

Speaking of suburban homes and gardens, there is fifty-foot lot in a village near New-York that rings simply wonderful-some fringed out like a banch of porcupine, and all with the richest wealth of color.

There is no "November sadness" about this gardenthe other beds have been neatly arranged, the dead pretty women; it was a pleasure to look on either side.

The girls wore chiefly large felt or beaver hats and with few exceptions left the bonnets and torques to look on either side.

Ittle bit of lawn; and in the lovely Indian summer thing he has both his eyes on the same side of his had; he assume the swims on his side and his mouth is twisted the swims on his side and his mouth is twisted wheat, and other nourishing petits plats."

The lunch-room is another feature that it is well to

If the pudding is put in the oven at 8 o'clock by 9 the married belies. One effective toilette on a pretty o'clock a pint of cold milk should be stirred in, providing it is properly thickened up, as it should be; waist in "cut work" over white, with black sleeves the march of the flowers—hyacinths, tulips, all the o'clock by 9 the married belies. One effective toilette on a pretty is gay with purple and white and yellow crocuses; this uncomfortable position. Fish of this genus have been used on the table since the time of Ben Jonson. Off English poets refer often to the "wry mouth of the flowers—hyacinths, tulips, all the gay spring flowering shrubs, then June roses that throw every other flower into the shade during their. The most delicious way of preparing a reign, and afterward the long array of bright beauties. flounder is in "turbans," baked in cream sauce.

that gladden the summer days. the same result is possible to all, for it is no gardener who attends this bit of Eden, but the people of the A flounder of average size will give four strips; roll girl, is often seen weeding the beds. Just here we may say that this preity succession of flowers would be lost to the public if the grounds had been surrounded with the English high wall; nevertheless, it hour; then secure each one firmly in shape with a secure each one firmly in shape with a would be pleasanter for amateur gardeners themselves be well screened from the passers-by.

Mrs.J.F.Y. writes in regard to "discontented women:" "Give a boy and girl with equal intelligence the same studies in class-room or college, and the girl often outshines the boy. Going on together with the same opportunities and the same regard for physical laws, there is no reason why we should not have a generation of professional women if they so wish it; but some special dispensation seems to be needed before professional life for women will conform comfortably with domestic arrangements. An unmarried woman, if she has ability and fitness and a desire for a profession can choose one and follow it. If after a time she chooses to marry let her have wisdom to know that with marriage and the coming of children her ambition should be the proper rearing of those children and the care of home. outh is the time to lay the foundation of health What then can be more important than providing substantial, well-cooked food for a family?

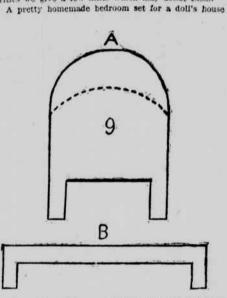
"The future life of the child whose bodily health is made the subject of careful thought and conscientious treatment is insured against many temptations likely to fall in his way, for a feeble body, while it may produce some beautiful traits of mind and character. might be still more useful with better physical devel-What is a commendable aspiration in a man is usually construed as discontent in a woman. Is it not rather lack of wisdom in applying that ambition? "There are some married women who are of necessity bread-winners, who deserve all credit for needed effort to maintain and educate their children. It is not those who are usually called discontented women, but those who, with a misconception of the importance of it, imagine that housekeeping does not re quire as much talent as other occupations sunny day by opening a little your inner sash your or professions open to women, or as much as they But if you have these you will be obliged to monotony of them; and a true woman surrounded by home and children need not complain that her life is narrow or long for any broader sphere.

When you read that some woman managed estate or other business and looked after a home and seven children at the same time, personally performmile a minute. Besides, they serve to deaden the lng all the duties in each place, don't believe it! There noise from the streets. If it is possible to heat the was some one else at one and of the line or the other. aperture between the sashes this little scrap of a A woman is no more capable of being in two separate greenhouse-for that is what it practically is—can be and distinct places at one time than is a man, and no made to serve as a capital ventilator by being arranged one would suppose that a man could be found at his office in town at any hour of the day and at his home in the country at the same time.

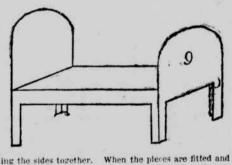
It is said that the Greeks put every child under hygienic treatment and killed all those not worth rearing. Who shall say they were not wiser than will we of this age be, unless more attention be paid to the health and development of our children? And to sauce. In such alterations as these the main featwhom must we look for that attention but to mothers! Unfortunatey some knowledge is thing but satisfactory. boxes should, if in cold-frames, be removed from the boxes should, if in cold-frames, be removed from the boxes should, if in cold-frames, be removed from the boxes should, if in cold-frames, be removed from the but to mothers! Unfortunately some many a mother not gained until too late, and many a mother rich for your purse. If you distort them the result rich for your purse. If you distort them the result rich for your purse. If you distort them the result rich for your purse. If you distort them the result rich for your purse. If you distort them the result rich for your purse. If you distort them the result rich for your purse. If you distort them the result rich for your purse. If you distort them the result rich for your purse. ing of children as work for the good of the human race and work for future generations; must learn to apply physiological principles to the care of the body and expense if we indulge in table dainties. A cook can nd; they must realize that the happiness, not only of their children, but of their children's children, depends upon their labors of to-day; that if they wish them to lead happy, healthy, moral lives, they have a work to do which usually leaves room for no other.

It is within the scope of every woman of average intelligence to understand the laws of health and the requirements of the body and there is no profession nore worthy or one that leaves less time for discontent than good housekeeping."

This is the season that the small people too, are beginning to be anxious about the refurnishing of their houses. The dolls must be cared for as well as their owners, new houses must be had and old ones refitted, and many a small housewife is considering the subject with all the anxiety due to so grave a subject. To mothers who have to cater to the tastes of these little critics we give a few hints which may assist them.

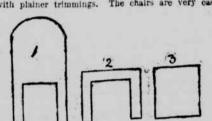


may be made in this way : Cut out of strong cardboard two shapes each of diagram. A and B. the height of the dotted line. The four pieces form the headboard, footboard and side-pieces of a bed. Cover the pieces neatly with a small-figured calico on both sides turning in the edges, and overhand, stitch-



stitched together they will form a strong, well-made bedstead with firm legs. Cover the top with a piece of the same chintz as a rest for the mattress; add a little flounce as a vallance to the bed, a hair mattress made of ticking and it is ready for use.

The sides and front and top of the dressing-table simply represent the sides, front and top of a box, and are first covered and put together in the same fashion as the bed, and afterward trimmed. The description of a young lady's French duchesse stand given in this ssue of The Tribune will serve equally well for the Lilliputian article for the doll's house. The washstand is made in the same way, without the back and with plainer trimmings. The chairs are very easily



made and the diagram will show the shape of the pieces: No. 1 is the back and back legs; No. 2, the front change supplied with walles for the winter. One legs and side-pieces (three of these should be cut), and No. 3 the seat after they are covered and stitched together. A flounce gives the chair a pretty finish.

Sets made in this way sell very readily at fairs, and

ceives quite a little income from her salted almonds

The floander is usually served on fashionable tables as | purely American by the way. a sole, but there is no reason why because a sole cannot be obtained except occasionally in this market that the behold. Just now in November it is gorgeons with chrysanthemums; and now that this flower has been gournets, who know, the flounder is an inferior fish have a special mean which is very attractive. Best of chrysanthemums; and now that this flower has been gourmets, who know, the flounder is an inferior fish have a special mean which is very attractive. Best of made the chief favorite of the hour, the varieties are to the sole. But it is quite inexpensive, seldom real, when one is enjoying these dainties, is the thought tailing for more than ten cents a pound, and is a good that every monthful goes to help some placky countryfeathers-others spiked like the quills of the fretful breakfast fish. The flounder, like the sole and all other flat fish that live near the bottom of the sea, is a very curious-looking creature. He appears to have been mixed up in some convulsion of nature and never straightened himself out. Unlike every other created

the scornful plaice."

hat gladden the summer days.

Skin the fish and remove the fillet from the The delightful part of this particular garden is that thick side; the other side is not of much A flounder of average size will give four strips; roll each one of these into a compact little roll. Sprinkle house—the old grandfather—a toy—a youngish man, each one of these into a compact little roll. Sprinkle evidently the pater familias—and even a very little them with salt and pepper, and squeeze a few drops of little skewer; large needles do very well for this pur-pose. Dip each turban in melted butter, dredge it with flour, and lay it on a platter to bake for twentyfive minutes in a hot oven. When done, add more sauce around the turbans, if needed, and rub the yolk of an egg through a sieve over the sauce. The turbans should be baked on the dish they are to be served in. A silver gratin dish is the most suitable, but a white platter does very well.

There are few flowers for winter blooming that will give more perfect satisfaction than a cyclamen. A bulb well-grown, with its pretty dark-green spotted leaves, and abundance of flower-buds nestled near the root, will cost 50 cents. Choose one of the smallflowered, snow-white cyclamens, with purple eves. This is the most abundant bloomer. The cyclamen has not been improved by hybridization; the blossoms of the new plants are large, but they are not as abundant or as delicate and fragile in form as the old kind.

A single cyclamen will vield thirty or forty blossoms, and remain a mass of exquisite fragrant bloom from Christmas till Easter. Like most bulbs, this is a Grecian flower. Bayard Taylor mentioned finding the plains of Troy covered with a wealth of these plants in full bloom, where they had, no doubt, grown wild

The excessive prices which some retail dealers are charging for plue gloves, or gloves with stitched seams, under the new tariff, was illustrated a few days since. A customer visited a glove-counter, where she had been in the habit of buying children's pique gloves at \$1 25 a pair. "These gloves are now \$1 50, under the new tariff," said the salesman.

"The raise in the tariff on pique gloves is only fifty cents a dozen; that is less than five cents a pair. Why do you raise them five times as much as the tariff has?" asked the customer. The clerk answered pleadingly, "We know it, but we can't help it; the wholesale glove dealers have made this raise," he promptly found another pair that had not been raised, and which he admitted were as good as the regular stock.

Men's gloves, pique gloves and lined gloves, it should be remembered, are the only kid gloves raised in the least by the tariff.

There are a great many rules in cook-books elaborate dishes requiring rich materials, which are so toned down for economy's sake that the originator would hardly recognize them. It perhaps flatters the taste of guests who are to partake of a dinner to call a sauce "Hollandaise," though the proportions of the recipe are so economically cut down and distorted that it is nothing but a plain butter sauce, and a French-

failure. Rich cooking requires the use of abundance of rich and costly materials. It is impossible to avoid no more serve elaborate dinners without lavish expenditure of money than any other workman can work without material. A more refined and more satisfactory table can always be maintained if the house keeper makes it a rule to avoid elaborate recipes except for elaborate occasions, and does not attempt a six-course dinner on a two-course income.

Violets in every shade and almost every shape are being worn on every occasion. Never before has this sweet little flower been such a favorite. It is worn in the morning, in the afternoon and at night, in the button-hole of the riding-habit and on the corsage of the ball dress; it surrounds long court trains in thick garlands, it encircles white throats and adorns dark and fair hair. What blossom can ever endear itself to women as this modest fragrant little one does, this flower of legend, which, if tradition is to be believed, was once a damsel sweet and lovely? The violet was long long ago lanthe, a favorite nymph of Artemis. Apollo fell in love with her, and the goddess, wishing to protect her from the god's pursuit, dyed her blue. lanthe, however, pined and fretted at the loss of her beauty to such an extent that Artemis, regretful at her mistaken interference, changed her into a violet, put an end to her torment. The old poets also that Jupiter caused the violets to grow as food for Io while she wandered on the face of the earth in the form of a helfer. Many more legends surround the violet as with a halo of poetry. It is said to have been the sweetest of all the flowers in Eden; Calypso, it is alleged, was born in beds of violet blue; and in ancient days garlands of violets placed on the brow were considered a cure for headache and dizziness. It has been often the emblem of royalty, and was also the Napoleonic flower. It has been mentioned by Homer as the lovellest of blossom and it nestled in fragrant banks against Pliny's villa at Rome.

In Paris the advent of the street violet sellers hailed joyfully by rich and poor, who alike delight in the penetrating freshness of the life-giving perfume. It is the favorite flower of Empress Eugenie, as it was that of Emperor Frederick of Prussia and of the murdered Czar Alexander II. Shortly after the fearful death of the Prince Imperial in Zululand Queen Victoria sent Empress Eugenie a miniature of her dead son, in a frame of violets made of amethysts imbedded in emerald leaves. In the fourteenth century Clemence-Isaure when separated from her troublesome lover sent him a violet in token of her constancy; and the blossoms are associated with the last sad thoughts gathered around the burial of poor mad Ophelia.

Lay her in the earth
And from her fair and unpolluted flesh
May violets spring!
In the south of France great fields of violets, white,

purple and bine, fill the air with overpowering per-fume, and nothing can equal the beauty of these farstretching carpets of velvety flowers framed by tall hedges of arbutus and aloes under the azure southern

"Where do you suppose I can get genuine oldfashioned brandy peaches 1" said a pretty hostess who was bent on giving to an English friend who was stopping with her specimens of the native American At the Woman's Exchange on Fifth-ave," suggested one of her guests. "Of course; I never thought of that. They do sell that sort of thing there, do they not !"

Yes, they do sell "that sort of thing," and by so doing support and help many a lady whom neces has obliged to earn her own living. At present it is quite a fad" to parade our American specialties, and we are rather fond of showing our English consins our pet dishes, but it is not an easy matter nowadays. to find a cook who understands how to prepare them. They seem to need a lady's touch or supervision to make them really good. Now that Thanksgiving Day is approaching and you would like an old-fashioned dinwhich you can't prepare yourself, you can supplement what is wanted from the Exchange. pies, mince pies, apple pies are there, and if there is any other old-fashioned dish that you wish on that day, be sure that there are those in New-York who know how to make it well, and who will be glad to supply you with what you wish. Special American products are frequently shipped to England. A lady sent over the other day a consignment of "Election Cake" which is of Connecticut origin, and with it a quantity of cranberry jelly. American concoctions are brandy peaches, apple butter, Southern fried chicken, Maryland biscuit, terrapin, doughnuts or crullers, and, of course, all

of the delicious, much abused pies. A New-England woman who has a special wonderful recipe is to keep the patrons of the Exceives quite a little income from her salted almonds exquisitely made specimens of dainty homemade dolls' which she does particularly well. Another makes a furniture can be bought at the Woman's Exchange. specialty of devilled crabs and studied claus-both

A good idea of the directors is to supply Sunday evening teas to those housekeepers who wish to give woman who is bravely doing her share to recruit the of the enlinary resources of this excellent establishment the prepared food for the sick-chicken broth, calf's foot jelly, beef tea, iccland moss blane mange, with a sauce;

know of, as a most excellent place for girls who are alone to get their luncheon-school-girls, or young ladies from the country who are in for a day's shopping. As it is under the charge of ladles, many mothers feel that it is a safer and pleasanter place to send their daughters than to an ordinary restaurant. Home-made candles, which are good and harmless, is another specialty, and wedding cake, for which they

take many orders. An extremely elegant and pretty-looking dessert is the following "creme russe": Whip a quart of thick, sweet cream until very frothy and light; add thereto a spoonful of orange-biossom water and a cup of finely powdered sugar. Have in readiness a basket of silver filigree, or failing this a prettily plaited ordinary reed basket. Put a layer of candled rose leaves and sugared violets at the bottom of the basket and heap the cream over it. Decorate the top with a shower of candied rose leaves, violets and orange petals, and surround the pyramid with a circle of pistachies, fresh almonds and candied strawberries. Serve, sending in at the same time a dish of rose-macaroons.

In Paris this year the traditional Christmas tree, the dear shaggy fir, is to be discarded, and huge odorous Spanish furze bushes covered with their gol den yellow blossoms will be the correct thing. These shrubs can be had of almost any size, and will be planted in great square boxes of Spanish falence. The candies attached to the branches by large bows of silver tissue are pale pink and golden yellow, and at the foot of this novel and dainty-looking Christmas tree is a nest of spun silver, where two white doves are placed. On the topmost branch a glittering star cen-tred by a tiny electric lamp will crown the decorated shrub.

A new and charming pastime for ladies who paint is the decoration in "gouache" colors of great and small leather-screens, with exquisite birds, foliage, flowers, legends of saints, or little scenes a la Watteau. Some of these, made by these "artistes du grand monde," are beautiful enough to be compared to Penicaud's or Fragouard's works. One, in particular, painted by a beautiful French countess, who has been a pupil of Mackart, is worthy of a short description. It is of dark, smooth Cordovan leather and composed of six leaves, whereon in gilded modallions are repre-sented all the different phases of the "Histoire de l'Amour." These medallions are surrounded with boldly painted flowers. "Love Following Folly" is garlanded with harebelle, "Sleeping Love" pies, "Timid Love" with heliotrope and violets, etc. This screen is a masterpiece, and the perfect execution of the delicate, miniature-like figures and of the

flowers is worthy of a great painter. Fans, which have again come to the front with renewed vigor, are also among the list of lovely presents which skilled hands can prepare for the now fast approaching Christmas and New-Year season. Nothing can be prettier than a white gauzed fan with a shower of pink and purple chry-anthemums over which hover a flight of pale yellow butterflies; or a black gauzed fan decorated with branches of red-berried

holly, where robin redbreasts nestle. A remarkably beautiful painted fan is among the wedding presents sent to young Princess Victoria of Prussia. It is of grayish blue gauze, and thrown across it by the brush of an eminent French artist is a branch of Siberian Arolla covered with hoar-frost. To the left three little mice, who look very cold in-deed, are huddled together under a bunch of small pine cones hanging from the branch. In the background a chilly, wintry moon shines on some frozen grasses and reeds. This fan is mounted in smoked mother-of-pearl, with a monogram and crown of black pearls, diamonds and sapphires, and it looks so cool and refreshing that it is particularly suited to overheated ball-rooms and crowded opera houses on a gala night.

The following description of a few Parisian and Viennese novelties may be of use in the selection of Christmas presents:

A huge stuffed bear with glaring eyes and wide oper mouth, holding in his clumsy paws a hammered iron candelabra. This is a quaint and original ornament for a hall.

A sedan chair of the charming old-fashioned typel made of Vernis-Martin, cushioned and upholstered with old rose and silver lampas. On the windows of iridescent crystal is engraved the monogram of the donor; and baskets of silver filigree filled with moss where rare orchids grow are attached to the inside with bows of pale blue moire. This is meant to be diminutive drawing-room conservatory, and when

placed before a window produces a lovely effect. A Spanish hammock of corn-colored silk cord corered with silk pompons in all tints imaginable.

Last but by no means least, a toilet set of truly superb workmanship. It is of burnished gold, studded with amethyses and pink topazes, and the monogram, instead of being engraved on the brushes, powder boxes, mirror, etc., is cut in burnished gold and placed in a vertical position on each piece, sup-

ported on either side by gold griffins. A paper mouse-trap? Certainly; and an uncommonly good one it is, too. It was invented-or discovered; Josh Billings used to say that all our inventions are mere discoveries-by a keeper in a neighboring city, after this fashion: Despite all screens, the ubiquitous fly persisted in visiting her kitchen, and to stop his bought some sticky fly-paper and told madame the cook to display its attractive and retentive surface freely in various parts of the room. And it was so. But the next morning there was a sound of squeaking and of squeaking, and lo! Upon a sheet of the paper which had been laid flat on the tubllds, was Masfer Mus Musculus, very much distressed in mind, and as to all feet very much stuck fast. Thereafter, ever mice became troublesome, a sheet of the paper was laid near their run, with a sure repetition of the above result. Up to date, eight have been thus taken, and the paper still holds good. applied for.

Those who have eaten Madeleine cakes in Paris declare that in no other place can these dainty little cakes be obtained in perfection. The little moulds in star, criss-cross, fleur-de-lis and other fancy shapes a little smaller than a silver dollar in size may be ob-tained, however, in this country of any dealer in French confectionery supplies-and very delicious

Madeleine cakes can be made from the following rule: Rub to a cream half a pound of butter, add three cups of sugar and the strained yolks of six eggs, and then a cup of sweet cream or rich milk in which an even teaspoonful of soda has been mixed. Beat the cake thoroughly and add three and a half cups of flour, in which two teaspoonfuls of cream of tartar has peen mixed. Beat the cake well and add carefully the whites of four eggs, beaten very stiff. Use the two whites of eggs left over for icing, coloring some of it brown with chocolate and the rest of it pink with cranberry juice. Cover each little cake with thick, soft teing. When properly made and baked each little cake is deliciously tender, a melting morsel.

At the dinner recently given by the Emperor of Austria to the Crown Prince of Russia, Archduche Maria Theresa, who did the honors in lieu of the Empress, now travelling abroad, wore a most gorgeo asteful toilette.- It was composed of cloth of silver, showered with purple violets, over a petticeat of old Venetian point. A heavy girdle of Hungarian workmanship, sparkling with precious stones, caught a dra-pery of Venetian point a little below the waist. The orsage was cut very low in front, but had a high Medici collar lined with purple feathers. The arms were bare, and on the shoulders two tarts of purple violets were fastened with diamond clasps.

The menu of this dinner was as follows: Huitres;

potage tortue; petits souffies a la Parisienne; saumon; piece de boeuf; selle de veau; filet de becasses; poulardes a la Princesse; sorbet; faisans potis; salades; croque-en-bouche a la creme de noisette; dessert.

The daintily appointed manicure sets exhibited be the slips are an attraction to people in search of gifts, but are sometimes of no practical value, as many of them are put up more to draw the eye than for practical use. The scissors and other utensils are often of inferior quality, and the nail-powder a delusion and snare. Every refined woman likes to have her hands kept in a dainty condition, and a be hand is not incompatible, though it was once believed to be, with a life of the most practical usefulness. On the contrary, carelessness about the hands is very apt to denote general carclessness about the dress and entire person of the individual. Only three tools are absolutely necessary to train the nails into proper shape, a nail file, a pair of nail-scissors and a nail-pole isher. Get from a cutler a pair of the best nail-scial sors, slightly enryed at the ends; they will cost about \$1; a good steel mail-file will cost 50 cents more, and a good sized serviceable nail-polisher with a leather face 50 cents and upward. An ivory instrament to pash the skin off the of the nail, which enhances its beauty prevents hanguails, will cost from 25 cents up-ward. A box of the best French "onguline" completes the list of necessary equipments.

If once a week the nails are properly cared for

If once a week the nais are properly cared nor filed in shape and polished, they will soon improve it shape. Something may be done to improve the neglect shaped nails and very uppromising spectmens have been trained with this slight care so that they hecame in time a perfect oval, fine in polish and tink he headly necessary to say that nothing is so injurious to the nails as cleaning them with any sharp-pointed to the nails as cleaning them with any sharp-pointed or bladed instrument. A stiff nail brush and soan and water is better than any thing else for this purposal.